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NEWSLETTER

102-1337

21 November 1991

Washington, D C

THANKSGIVING - This wonderful and memorable holiday is the appropriate yearly reminder we need to give thanks for all the many blessings which have been bestowed upon us. Americans live in the greatest nation on earth and it is during this season we take time to reflect upon our good fortune.

While most of us will be together with our families sitting around a table with lots of good food, we must never forget those less fortunate than ourselves. It is a time to give thanks for the bountiful harvest and to the farmers, ranchers, and fishermen who provide us with the safest and least expensive food in the world.

For every person fortunate enough to sit down to a rich Thanksgiving meal, there are those that will spend the day and night going hungry. For every person cuddled up in front of a warm crackling fire sipping a cup of hot apple cider, there are those that are knee-deep in the ice and snow -- oftentimes with nothing more than a cardboard box to use for shelter. And for every person giving thanks and speaking freely, there are those who have been jailed for merely speaking their minds.

Wouldn't it be nice if every day were Thanksgiving? Just imagine how many hungry children could be fed if all of us reached out with the smallest of gifts. It was Will Rogers who once said that a man never stood so tall as when he stooped to help a child.

Hoping your holiday is one of tradition, surrounded by family, friends, turkey and all the fixin's, I once again share with you a recipe featured in THE WASHINGTON POST several years ago extolling the virtues of old fashioned Southwestern and Tex-Mex cooking during the Thanksgiving holiday season. Cornbread Chorizo Stuffing is a true delight and for those who enjoy cooking traditional Southwestern cuisine, we reprint the following recipe:

CORNBREAD CHORIZO STUFFING

1 lb chorizo sausage (or other Spanish or hot Italian sausage may be substituted)
1 stick ($\frac{1}{2}$ lb) butter
4 tablespoons oil
2 cups diced onion
1 cup diced celery
2 carrots, peeled and diced
1 tablespoon minced garlic
1 jalapeno or serrano chili seeds and ribs removed and finely chopped
2 cups chicken stock
 $\frac{1}{2}$ teaspoon dried thyme
 $\frac{1}{2}$ teaspoon dried oregano
1 teaspoon salt
 $\frac{1}{4}$ to $\frac{1}{2}$ teaspoon cayenne pepper
 $\frac{1}{4}$ cup chopped cilantro
16 ounces cornbread stuffing mix (2 small bags)

Crumble the sausage into a large skillet, removing it from the casing if necessary and break it up into small pieces with a fork as it browns.

Brown well, then add the butter and oil to the pan. Add the onion, celery, carrot, garlic and jalapeno and saute over low heat, stirring often for 15 minutes.

Add the stock to the pan and bring to a boil over high heat. Simmer for 5 minutes. Add the remaining ingredients to the pan and toss to combine well.

(NOTE) - You can stuff a 15-20 pound turkey, and any remaining stuffing may be baked in a dish alongside the turkey.

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